



Head chef's seasonal tips

Slow-roast poussin, potato
purée, root vegetables
235 CZK

Fillet of trout, vegetable
couscous, confit egg yolk,
vanilla sauce, edible flowers
260 CZK



Starters and soups

Baked goat cheese, mini salad,
the crumb of our home-made
bread, sour cherry sauce
135 CZK

Beetroot tartare, marinated
trout
135 CZK

Marinated beef tenderloin,
lemon mayonnaise, shallots
in honey vinaigrette
165 CZK

Cream of smoked carrot, brioche
croutons
55 CZK

Strong chicken broth, with
shredded chicken, vegetables and
herb noodles
55 CZK

Salads

Caesar salad with sliced
chicken breast, bacon, croutons,
parmesan
175 CZK

Fresh lettuce, goat cheese,
pear, lavender honey
165 CZK

Mixed leaf salad, quinoa,
sweet potato chips, radishes,
pomegranate
140 CZK

Vegetarian dishes

Gnocchi made of new
potatoes, sage butter, rocket
and roast pepper
145 CZK

Creamy risotto, green peas,
fresh herbs, aged cheese
145 CZK

Main courses

Farmer veal schnitzel in butter
with herb breadcrumb jacket, jacket
potato, sour cream, chives
240 CZK

Lightly smoked pork tenderloin,
fondant potatoes, carrots puree
225 CZK

Marinated beef roast in cream,
bread roll dumpling with
parsley, cranberries
185 CZK

Leg of boar, forest bilberry
sauce, celeriac purée,
fried polenta
245 CZK

Beef flank steak, green
peppercorns, our french fries,
rosemary salt
295 CZK

Duck leg confit with thyme,
potato logs with breadcrumbs,
red cabbage
265 CZK

Topside beef tartare, marinated
vegetables, grilled bread
185 CZK

Pod Zámkem desserts



Piña Colada ice cream,
chocolate, pineapple coconut
sauce
90 Kč

Apricot roulade, quark custard,
almonds, lemon ice-cream
75 CZK

Lemon and poppy seed cake
65 CZK

Pastry of the day

Selection of sorbets and
ice-creams



Snacks to enliven the palette

Home-made wild boar
crackling spread, red onion
jam, bread
85 CZK

Cheese selection, forest fruit
80 CZK / 160 CZK

Pod Zámkem potato crisps
60 CZK

Roasted almonds
55 CZK